

Catalog
Number
306



Chambers Manufacturing Co.
Shelbyville, Indiana

Originators of

The Insulated Oven, the Thermodome and the Autostat

CHAMBERS



The New Automatic Line of Chambers Ranges

 E PRESENT to you in this catalog the new Chambers Automatic Gas Range, a combination of fashion, color, and utility. Modern in design and equipped with every possible labor-saving convenience, it is ranked as the most efficient range of Today. It is a range among ranges—offering more actual service to the housewife than any other single appliance. It is the logical range for the dealer or gas company who sees the value of merchandising a superior product.

The Chambers Range was the pioneer of insulated gas ranges and is considered at present the most perfectly insulated and efficient of modern cooking appliances.

Exclusive Features

Three exclusive features, which the remaining pages of this book will explain in detail, make the new Chambers Range the choice of modern women and of enterprising dealers. The *Auto-stat* makes cooking entirely automatic. It frees the housewife of all watching and waiting by turning the gas completely off at the proper time. The *Super-Insulated Oven* is economical in its use of gas because it cooks a great part of the time on retained heat. The *Chambers Thermodome*, also heavily insulated, saves gas, time and labor in top-range cooking.

The new Chambers Range is easy to keep clean because it is all porcelain enamel and of simple construction. The manifold pipe and all bolts are concealed from view, giving the range the smooth appearance of a piece of furniture.

The product which gives the housewife the greatest amount of service for the longest period of time and for the least amount of money is the appliance which the modern woman buys and which a merchant likes to sell.

The profit possibilities of the new Chambers Automatic Gas Range are worth your consideration. The Chambers Range is a producer of satisfied customers who not only bring you more Chambers Range sales but more sales of everything you sell.

645.7
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These Distinguished Approvals for Outstanding Performance

The Chambers Automatic Gas Range is approved by the leading cooking institutes of the United States. Their trained engineers have measured the performance of the Chambers Range by definite standards that Home Economists and the public in general recognize as authoritative.

The materials and workmanship of the Chambers Range were given a rigid examination in each of the testing laboratories. After the range was approved from an engineering standpoint, it was put into use under home conditions and again proved efficient.

These approvals on the Chambers Range mean that it has been tested impartially in other laboratories besides our own and that it passed the test of each institute.

A Colorful International Award

At the International Exposition in Paris, the Chambers Range was awarded the Grand Prize and Gold Medal for distinguished service. No other American-made range had ever received this award. This honor marks the Chambers Range as perhaps the most efficient cooking appliance in the world today—a product whose performance is far above that of the ordinary range on the market.



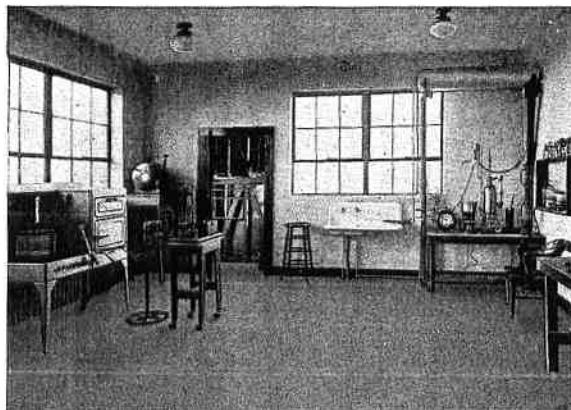
CHAMBERS



AUTOMATIC

GAS RANGE

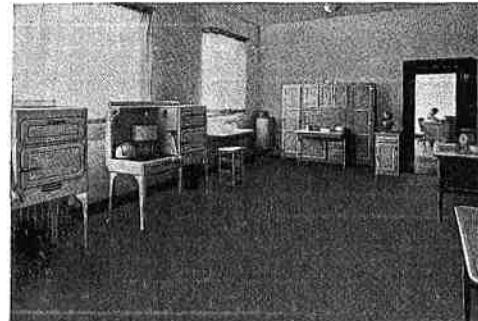
Chambers *Research* Laboratory



Engineers are constantly at work in the Chambers Research Laboratory. It is here that the Chambers Range is first proved mechanically perfect before it is placed on the market. Here also new ideas are tested as to their usefulness. The research conducted in this Laboratory has produced what is perhaps the most efficient cooking appliance of Today—the new Chambers Automatic Gas Range.

Home Economics Department

The Home Economics Department consists of two large experimental laboratories where scientific studies of cooking are carried on.



The Home Economics Department is in charge of two Graduate Home Economists. These food specialists prepare all instructions for Chambers Automatic cooking in addition to supervising a staff of trained demonstrators who conduct cooking schools over the country. In these laboratories, recipes are carefully compiled and tested.



How Chambers Helps You Sell

Powerful Sales and Advertising Aids

HE CHAMBERS MANUFACTURING COMPANY maintains two retail stores, one in the East and one in the Mid-West. These stores, which sell nothing but Chambers Ranges, are operated as proving grounds for the Sales Department. Both operate just as any dealer would. They buy direct from the factory at the same price as any dealer. All overhead, fixed and variable expenses have to be met through the sale of Chambers Ranges only. They have their own bookkeeping systems, and act as separate units from the factory. These stores support one Retail Store Manager, two local sales managers, sales and service organizations, in addition to clerical help.

The Testing of Merchandising Ideas

All merchandising and sales campaigns are first tried out in these stores. Some prove non-productive; others, after being modified, come to produce increased business. The dealer may be assured that any sales plans recommended by the factory have been tried out in these stores, and have proved satisfactory by actual retail experience.

It is not the intention of the factory to open more of these retail units. They are operated solely for the purposes outlined above—as a proving ground for sales plans.

Operate at a Profit

These retail stores have proved that a store selling nothing but Chambers Ranges (even under the high overhead of a large city) can successfully operate at a profit. After deducting all expenses, the net profit in each of these stores has always been over 10% of the sales volume. They have also proved that a store which concentrates in the sale of one appliance, such as the Chambers Range, can secure at least one-third of the total gas range business in the city in which it operates. (Number of meters times \$8.00 equals the total gas range business per annum.)

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CHAMBERS



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How Chambers Helps You Sell

(Continued)

The Chambers Range dealer is contacted frequently by representatives of the company, who conduct Sales Meetings for training retail salesmen. These representatives make it a point to help and instruct the dealer in every way possible in selling Chamber Ranges at a profit.

Sales Contests are occasionally held in which every Chambers Range salesman in the country participates. These contests stimulate added range business for the dealer. Each participant receives some prize for his efforts.

Advertising Co-operation

In addition to furnishing a background of national advertising, the Chambers Manufacturing Company also participates with the dealer in the cost of newspaper advertising, paying for a substantial part of the total cost. Entire newspaper campaigns, advertisements, copy and layouts are prepared by our Advertising Department at no cost to the dealer. All necessary mats and cuts are also furnished with this service.

Consumer catalogs, cook books, folders, window displays, decalcomanias, etc., are provided for the dealer free of charge in reasonable quantities. Sales Easels, visually presenting the Chambers sales story, are given to you at the actual cost of the materials. Door-knob hangers may be had at a small cost per thousand. An elaborate Direct Mail Campaign is also available.

Merchandising Plans

"The Chambers Ranger," a monthly publication, is sent to each dealer and salesman. The ideas and plans of other dealers and salesmen are given to you in this organ in addition to our own merchandising plans.

Arrangements can be made with our Home Economics Department for the conducting of demonstrations and cooking schools at your store by trained Home Economists.



CHAMBERS



GAS RANGE

The Chambers Range Does More for the Homemaker Than Any Other Single Appliance

HE new Chambers Automatic Gas Range makes cooking the easiest it has been since the art began. It is equipped with every possible labor-saving convenience to make food preparation a pleasure and not a daily drudgery.

When the first Chambers Range was constructed, a new idea was brought forth. The principle of cooking on retained heat was incorporated in the building of the first insulated gas range. Twenty years of experience in building insulated gas ranges has developed this first Chambers Range into the most highly insulated and efficient range of today.

More time is ordinarily spent in the preparation of three meals a day than in anything else. The Chambers Range reduces the time spent for cooking to a minimum. It eliminates drudgery, provides more healthful meals, reduces food and gas bills, and gives more freedom to the housewife. And so we maintain with sincerity that the Chambers Range does more for the homemaker than any other single appliance.

Three Exclusive Features

Three exclusive features make the Chambers Range superior. The Chambers Autostat is responsible for this new era of greater freedom from cooking cares. It provides for automatic cooking. It insures unvarying results in baking and roasting. The Autostat turns off the gas at exactly the right moment for each type of food. It is not to be confused with the thermostatic oven heat regulator. It does more than regulate the heat—it shuts off the gas. Foods are never under-cooked or over-cooked. It eliminates the necessity of constantly watching and basting the food. At least two hours a day of the housewife's time are saved for other things.

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CHAMBERS



The Chambers Range Does More for the Homemaker Than Any Other Single Appliance

(Continued)

The Advantages of Super-Insulation

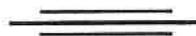
The Chambers super-insulated oven accomplishes five distinct things: (1) It saves gas. (2) It saves food. (3) It saves time. (4) It cooks foods better. (5) It keeps the kitchen cool and comfortable by keeping the heat in the oven where it is useful.

Gas is saved because foods cook in the oven a great part of the time on retained heat, with the gas turned completely off. Continuous heat causes the shrinkage of food in the ordinary oven. But in the Chambers oven, food shrinkage is reduced to a minimum. In cooking on retained heat, which is a receding heat and not continuous, there is no chance for the natural juices to escape in the form of steam. Not only is shrinkage reduced, but delicious nutrients are kept as well. Vitamins, mineral salts, organic acids—all essential health units—are retained to the utmost.

Top-Range Efficiency

The Chambers Thermodome is useful for practically all top-range cooking. It, too, is heavily insulated and foods cook under it on retained heat. Like the oven, the Thermodome saves gas, time, food and labor in addition to providing more healthful foods.

Of all the time and labor-saving appliances for the modern home, there is no single appliance that offers more real service to the housewife than the Chambers Range. It is equipped with every possible labor-saving convenience to make cooking easier and better.



When an appliance offers an exclusive service to a home, it is easy to sell to the homemaker. Consequently, the sale of a high quality product, such as the Chambers Range, is both pleasant and profitable to the dealer who wishes satisfied and permanent customers.



CHAMBERS



An Amazing Experiment with GAS RANGES

Report of the Applecroft Experiment Station

CHRISTINE FREDERICK, Director

DN ORDER to determine the exact facts in regard to the cooking of food in the Chambers Range in contrast with other ranges, a special experiment was conducted by the Applecroft Experiment Station.

Three gas ranges were used for the experiment:

Range A—Gas Range with no Thermostat.

Range B—A well-known Gas Range with Thermostatic Control.

Range C—Chambers Automatic Gas Range. These experiments were conducted scientifically and impartially.

The Method Employed

Menus for seven typical American dinners were selected. The cooking of each menu was repeated successively on ranges A, B and C, and the foods were identical in every respect. Before each cooking all foods were weighed and carefully checked. After cooking was completed the same foods were weighed again.

The results of this experiment are very interesting:

Food Saving

Food Loss in Weight Per 7 Meals	Money Loss in Food Per 7 Meals
Range A 18 lbs. 14 oz.	\$5.08
B 18 lbs. 3 oz.	5.07
C 10 lbs. 15 oz. (Chambers)	3.00

Gas Saving

Total Cooking Time Per 7 Meals	Gas Cost
Range A 36 hrs. 20 min.	61c
B 40 hrs. 22 min.	51.5c
C gas on 10 hrs. 9 min. gas off 30 hrs. 13 min. (Chambers)	21.7c

*The Report of the Experiment is
Concluded with This
Summary:*

"From the foregoing remarks, it has been proved that the use of the Chambers Range in daily cooking will result in

- (1) Greater Food Saving.
- (2) Greater Gas Saving.
- (3) Greater Money Saving.
- (4) Greater Time Saving in cooking for the housewife.
- (5) Cooler kitchens to work in.
- (6) Less time required by the housewife in the kitchen.

In general, making for greater efficiency and more economical budgets in the American home."

Submitted by

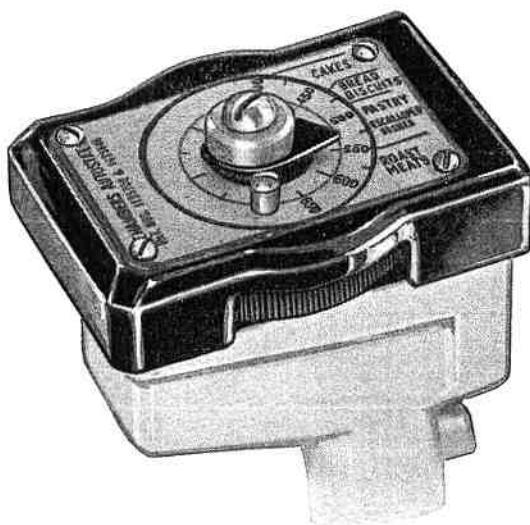
APPLECROFT EXPERIMENT STATION
(Signed) Christine Frederick, Director

CHAMBERS



AUTOMATIC GAS RANGE

Exclusive Chambers Features



The Chambers Autostat

HE CHAMBERS AUTOSTAT is the marvelous bit of mechanism that is responsible for this new era of freedom from cooking cares. This feature of the Chambers Range makes cooking entirely automatic, thus freeing the housewife the moment she places her meal in the oven.

At the correct time and temperature, the Autostat turns off the gas. The front vent and back damper are automatically closed when the gas is shut off. Foods then continue to cook on retained heat.

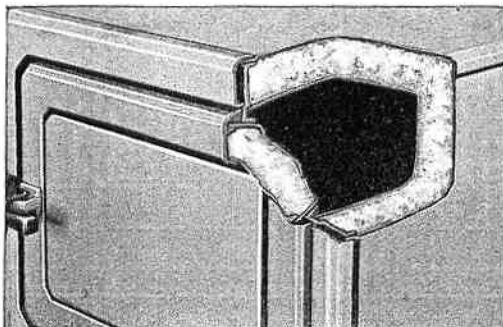
The Chambers Autostat is a feature of strong sales appeal because it eliminates the necessity of watching over foods and returning to shut off the gas. This saves the housewife hours of time—a saving which the modern woman quickly appreciates.

CHAMBERS

AUTOMATIC GAS RANGE



The Chambers *Super-Insulated* Oven

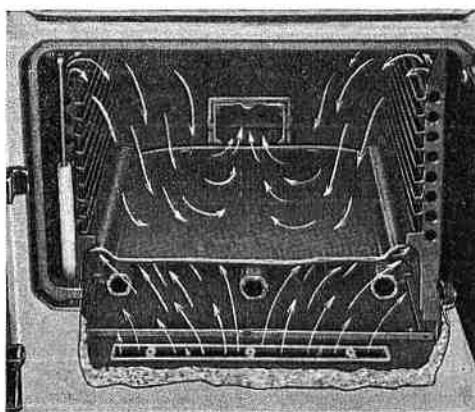


A close-up view of the Chambers Oven, showing the Super-Insulation which retains the heat after the gas is turned completely off. Each oven unit—walls, top and bottom, and door—contains 45 pounds of mineral wool insulation, 2 inches thick.

The Chambers Oven, from the first insulated range, which was a Chambers Range, to the new Automatic Range, has excelled in performance and efficiency. It saves gas, time, food and labor by cooking on retained heat. It cooks foods deliciously and tenderly, retaining all the natural juices and flavors. Vitamins and mineral salts, essential health elements, are also retained to the utmost. The Chambers Super-Insulated Oven is a factor of great importance in making sales.

Healthful Fresh Air Ventilation

Evenly browned baking and properly cooked meats are insured by the perfect circulation of heat through the Chambers Oven. Here you see just how this is accomplished.



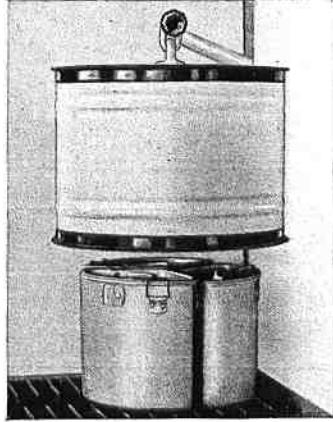
The Chambers Oven is superbly ventilated by means of a system of dampers and vents. While the gas is burning, fresh air is continually coming into it through the front vent. The air circulates through the oven as indicated and flows out through the back damper. When the Autostat trips off the gas, it also closes the front vent and back damper, which is so constructed that, when closed, it allows the excess steam to escape. The heat is retained by the Super-Insulation.

CHAMBERS

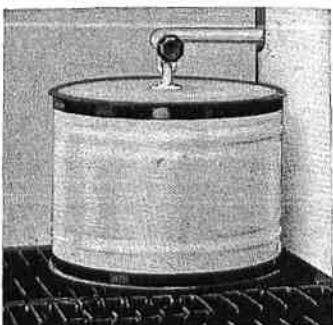
AUTOMATIC GAS RANGE



The Chambers Insulated Thermodome



Position of Thermodome when gas is lighted.



Position of Thermodome while gas is burning.



Cut-away-view, showing the heavy insulation of the Thermodome.

The exclusive Chambers Thermodome is designed to make top-range cooking easier for the modern woman. It makes it unnecessary to constantly watch foods.

How it Operates

It is suspended by a lever from the back of the range and is easily operated by raising and lowering the knob. Like the Chambers oven, it is also heavily insulated. The gas is burned under it only until enough heat has been stored to complete the cooking. It is then turned off. The foods continue to cook on retained heat. The Thermodome is useful for boiling, steaming, stewing, and simmering—practically all top-range cooking.

Very little water is used in cooking foods under the Thermodome. This results in the retention of flavor, water soluble vitamins, organic acids and mineral salts—all vital health elements that are lost in steam in cooking with the ordinary range.

Vegetables such as peas, string beans, carrots and the like cooked under the Thermodome, keep their original freshness of color and shape.

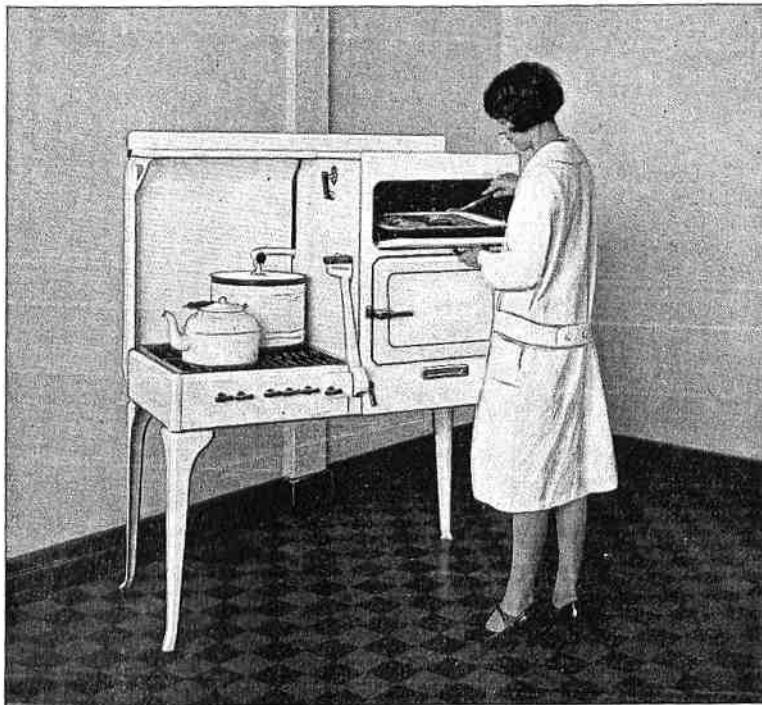
Valuable to the Housewife

The economy of gas and the more flavorful and healthful foods which the Thermodome offers, make it of great value to the housewife. It gives her far more freedom. Foods keep hot under it for hours.

The Thermodome is a convenience which no other range can provide. Because it increases top-range efficiency, it is a feature which gives the Chambers Range more sales appeal.

CHAMBERS

AUTOMATIC GAS RANGE



The Chambers Broiler

GN MOST ranges, one burner supplies the heat for both baking and broiling. The Chambers method of providing a separate broiling oven, with separate burner, makes it possible to broil and bake at the same time, using the correct temperature in both ovens.

Broiling is a quick-cooking process and must be watched constantly. It is much easier with the Chambers Range because the Broiler is at a convenient height. The housewife does not have to bend or stoop to look into it, which also makes it very easy to clean.

Because it is not necessary to use fat, which is hard to digest, in the cooking, broiled foods are more healthful than fried. Hence, broiled foods are becoming more and more popular.

Toast can be made in the Chambers Broiler for the entire family, as a dozen slices of bread can easily be toasted at the same time.

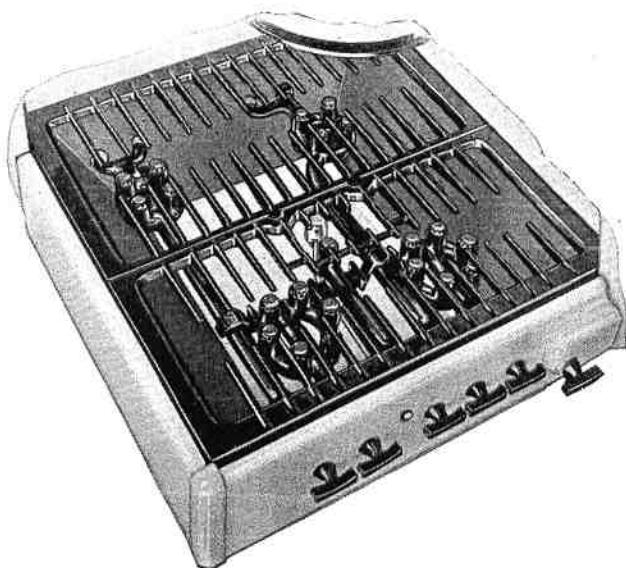
The convenience of the Broiler is a decided advantage in selling the Chambers Range.

CHAMBERS

AUTOMATIC GAS RANGE



Construction Features



Top Range Construction

The simple construction of the cooking top, all parts of which are porcelain enamel and easily removable, makes cleaning unusually easy. The manifold pipe and burner valves are all concealed. Gas and air mixer adjustments are made by simply removing the front grate.



The new type burners on the Chambers Range are highly efficient from a heating standpoint. They, too, are easy to clean and will not clog up like many burners.

The Chambers Range may be equipped with a push-button pilot lighter, as illustrated above, which automatically lights all top burners. The use of matches for lighting top burners is thereby eliminated.

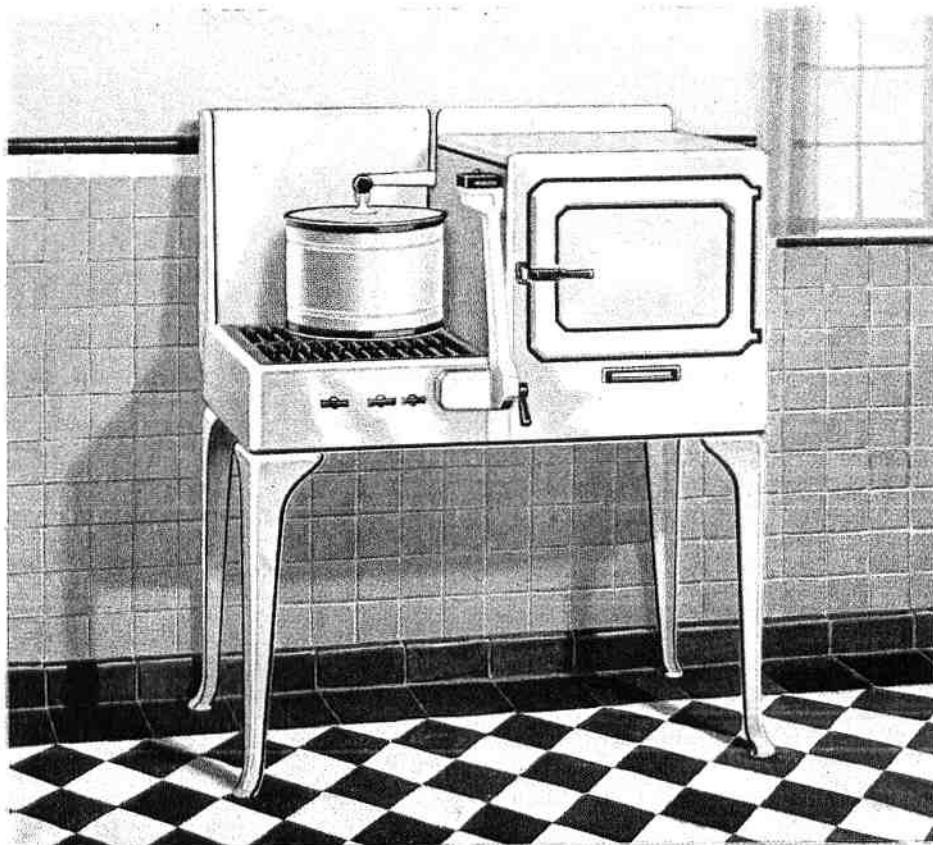
Should foods boil over, the burner box is so shaped that it will deposit this substance in the convenient drip tray beneath it. The tray is easy to remove for cleaning purposes.



Here we present to you the new Chambers Automatic Gas Range. It is an expression of fashion, color, and utility—a combination of beauty and convenience. It is in a class of its own—super-excellent in performance and in marketability.

CHAMBERS

AUTOMATIC GAS RANGE



Model 5231—White Right

GENERAL DIMENSIONS

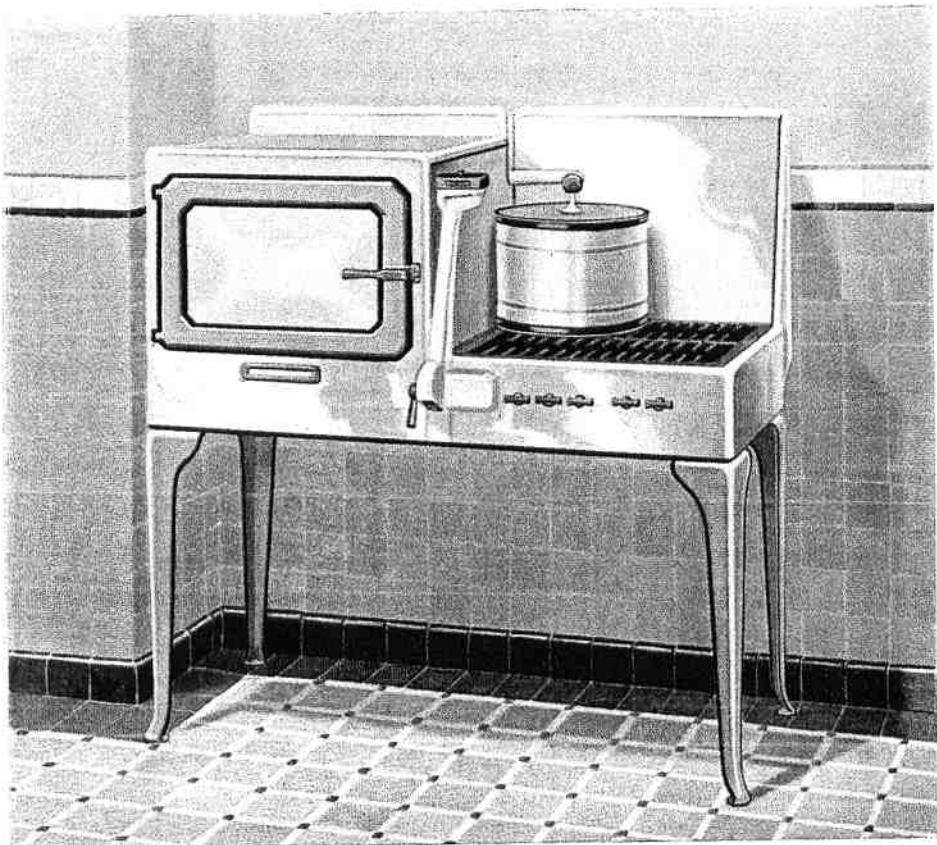
	HEIGHT	WIDTH	DEPTH
EXTREME	47 $\frac{1}{4}$ "	40 $\frac{1}{2}$ "	28"
BAKING OVEN	12"	17"	17 $\frac{1}{4}$ "
COOKING TOP		19"	23 $\frac{1}{2}$ "
HEIGHT OF COOKING TOP FROM FLOOR			30 $\frac{1}{2}$ "
HEIGHT OF BASE FROM FLOOR			24"
SHIPPING WEIGHT			400 lbs.

This range is furnished with either right or left hand oven and in three standard color combinations: White (as illustrated), Ivory and Green, and Gray and White. It is equipped with an insulated oven, Autostat, Thermodome, and three top burners.

Model 5231—White Right (as illustrated)	Code—GUARDIAN
Model 5231—White Left	Code—GUNNER
Model 5231—Ivory and Green Right	Code—GRENADIER
Model 5231—Ivory and Green Left	Code—GRAPPLER
Model 5231—Gray and White Right	Code—GONDOLA
Model 5231—Gray and White Left	Code—GERANIUM

CHAMBERS

AUTOMATIC GAS RANGE



Model 5241—Gray and White Left

GENERAL DIMENSIONS

	HEIGHT	WIDTH	DEPTH
EXTREME	47 $\frac{1}{4}$ "	46 $\frac{3}{4}$ "	28"
BAKING OVEN	12"	19"	17 $\frac{1}{4}$ "
COOKING TOP		23 $\frac{1}{4}$ "	23 $\frac{1}{2}$ "
HEIGHT OF COOKING TOP FROM FLOOR			30 $\frac{1}{2}$ "
HEIGHT OF BASE FROM FLOOR			24"
SHIPPING WEIGHT			440 lbs.

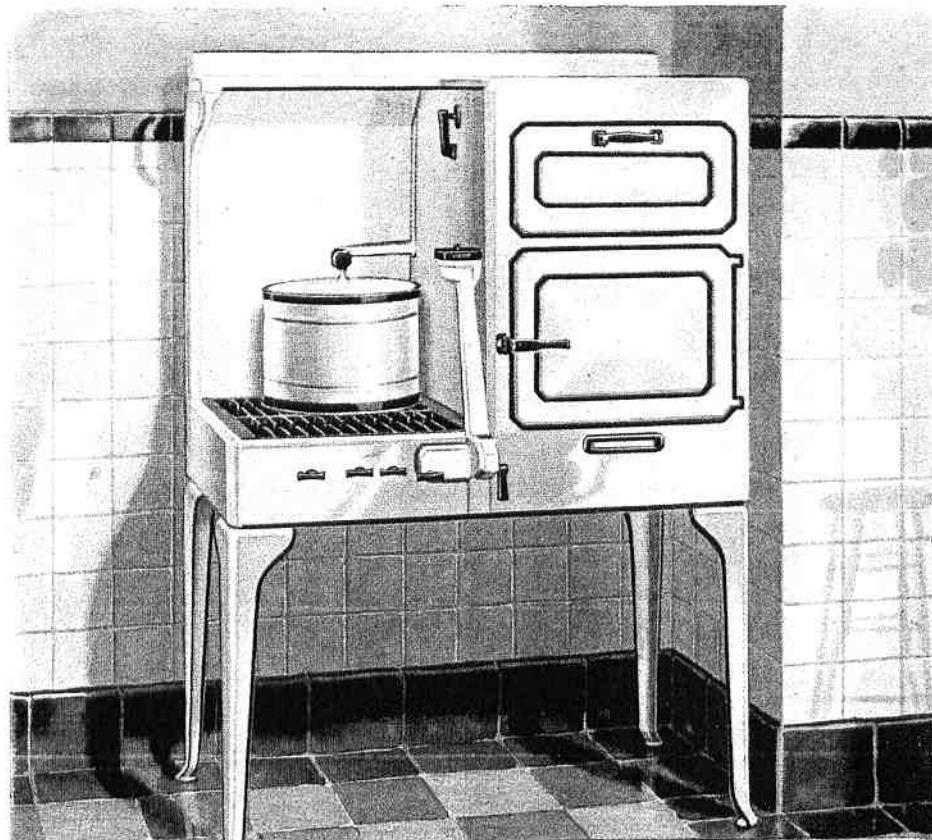
This range is furnished with either right or left hand oven and in three standard color combinations: White, Ivory and Green, and Gray and White (as illustrated). It is equipped with an insulated oven, Autostat, Thermodome, four top burners and a simmer.

Model 5241—White Right	Code—GOTHIC
Model 5241—White Left	Code—GOVERNOR
Model 5241—Ivory and Green Right	Code—GRADUATE
Model 5241—Ivory and Green Left	Code—GEM
Model 5241—Gray and White Right	Code—GEYSER
Model 5241—Gray and White Left (as illustrated)	Code—GODDESS

CHAMBERS



2



Model 5731—White Right

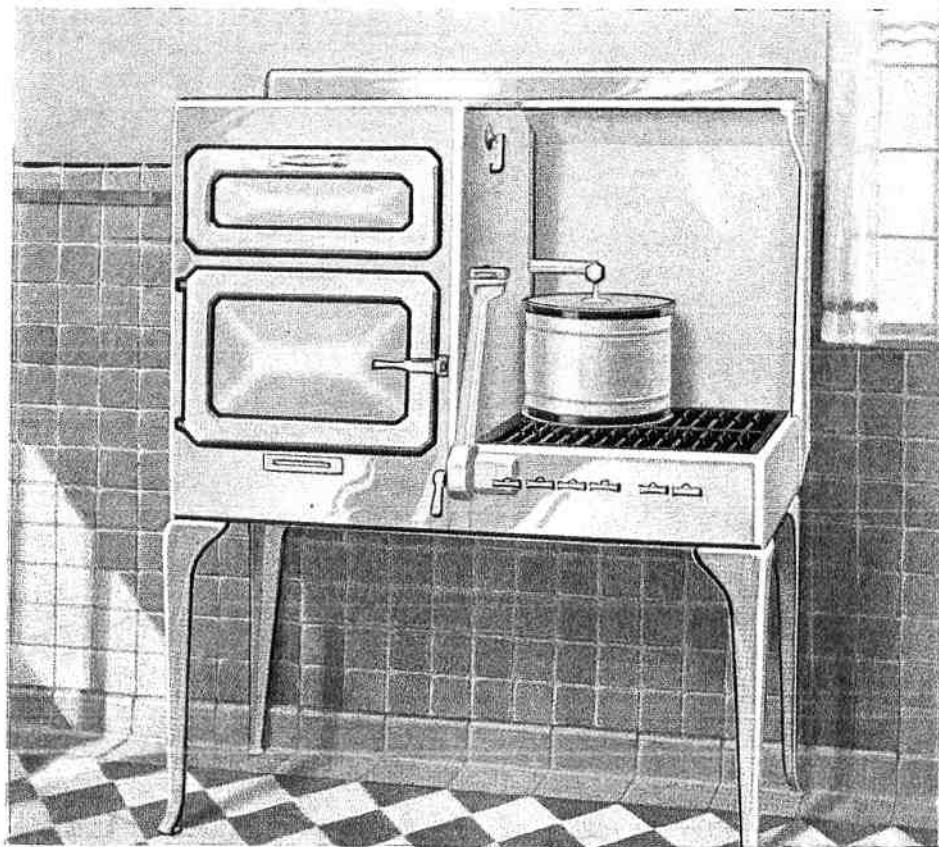
GENERAL DIMENSIONS

	HEIGHT	WIDTH	DEPTH
EXTREME	58 $\frac{1}{4}$ "	40 $\frac{1}{2}$ "	28"
BAKING OVEN	12"	17"	17 $\frac{1}{4}$ "
BROILER	7"	17"	17 $\frac{1}{4}$ "
COOKING TOP		19"	23 $\frac{1}{2}$ "
HEIGHT OF COOKING TOP FROM FLOOR			30 $\frac{1}{2}$ "
HEIGHT OF BASE FROM FLOOR			24"
SHIPPING WEIGHT			500 lbs.

This range is furnished with either right or left hand oven and in three standard color combinations: White (as illustrated), Ivory and Green, and Gray and White. It is equipped with an insulated oven, Autostat, Broiler, Thermodome, and three top burners.

Model 5731—White Right (as illustrated)	Code—GOPHER
Model 5731—White Left	Code—GOSHEN
Model 5731—Ivory and Green Right	Code—GRAND
Model 5731—Ivory and Green Left	Code—GRAPHIC
Model 5731—Gray and White Right	Code—GREETING
Model 5731—Gray and White Left	Code—GROTTO

CHAMBERS AUTOMATIC GAS RANGE



Model 5741—Ivory and Green Left

GENERAL DIMENSIONS

	HEIGHT	WIDTH	DEPTH
EXTREME	58 $\frac{1}{4}$ "	46 $\frac{3}{4}$ "	28"
BAKING OVEN	12"	19"	17 $\frac{1}{4}$ "
BROILER	7"	19"	17 $\frac{1}{4}$ "
COOKING TOP		23 $\frac{1}{4}$ "	23 $\frac{1}{2}$ "
HEIGHT OF COOKING TOP FROM FLOOR			30 $\frac{1}{2}$ "
HEIGHT OF BASE FROM FLOOR			24"
SHIPPING WEIGHT			540 lbs.

This range is furnished with either right or left hand oven and in three standard color combinations: White, Ivory and Green (as illustrated), and Gray and White. It is equipped with an insulated oven, Autostat, Broiler, Thermodome, four top burners and a simmer.

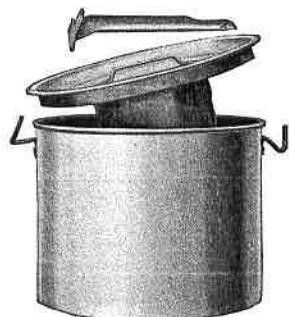
Model 5741—White Right	Code—GENERAL
Model 5741—White Left	Code—GENIUS
Model 5741—Ivory and Green Right	Code—GEORGIAN
Model 5741—Ivory and Green Left (as illustrated)	Code—GIANT
Model 5741—Gray and White Right	Code—GLIDER
Model 5741—Gray and White Left	Code—GLADIATOR

CHAMBERS AUTOMATIC GAS RANGE



Aluminum Utensils for Oven and Top-range Cookery

The aluminum utensils illustrated enable the Chambers user to secure the utmost service from the Chambers Range. Made of the very finest aluminum, they are designed for cooking efficiency.



No. 70 Double Boiler

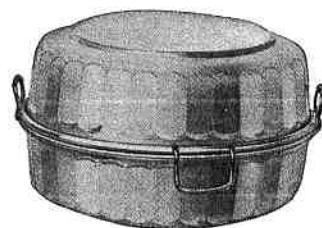
Triple kettle No. 100 enables one to cook three vegetables at the same time under the Chambers Thermodome with only one burning of the gas. Since the foods cook a great part of the time under the Thermodome on retained heat, there is a great saving of gas.

Because these vessels fit readily into the insulated oven and under the Thermodome, a large variety of dishes can be prepared.

Every sale of a Chambers Range should be accompanied by the sale of a complete set of aluminum utensils.



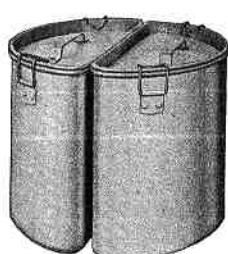
No. 2 Large Oval Roaster



No. 1 Round Roaster



No. 80 Single Kettle



No. 90 Double Kettle



No. 100 Triple Kettle

Designed for Cooking Efficiency



Miscellaneous Equipment



5201



5203



5210, 5211, 5212, 5213

Pilot Lighter

Push button lighters are optional equipment and may be had for a small additional amount. They may be ordered separately or assembled on ranges when ordered.

Shoot-a-Lite Gun

An ingenious lighter which dispenses entirely with the use of matches. It may be used for lighting top burners, oven or broiler. It is dependable and inexpensive. Both lighter and refills are regularly carried in stock.

Leg Rests and Extensions

No. 5210— $\frac{3}{4}$ " leg rests should be installed with every range. They prevent legs from marring or cutting finished floors or linoleum. No. 5211— $2\frac{1}{2}$ ", No. 5212—4" and No. 5213—5" leg extensions are convenient for raising ranges to suitable height.

For above items see repair parts section for list prices.

Keys to Letters and Numbers Used on Chambers Ranges

Model or style numbers are used to designate the position of the oven and other equipment. Right and left ovens are designated by the oven position, when facing the range, rather than the cooking top.

The system of style numbering is quite simple. The first figure represents the Series. The second, the oven location. The third, the number of cooking top burners. The fourth, the number of Thermodomestes. Example: Model 5741. Figure 5 represents 5000 Series model. Figure 7 represents one elevated oven and broiler. Figure 4 represents four top burners. Figure 1 represents one Thermodome.

Color combinations: White—the letter "W" is used. Followed by R or L designates Right or Left oven. The same is true of Ivory and Green (I. G.) and Gray and White (G. W.).

CHAMBERS



GAS RANGE

How to Order Chambers Ranges



TO FACILITATE proper and immediate attention to orders, it is quite essential that the range or ranges ordered are correctly written or coded. Otherwise, the order will be held for more complete information.

Be sure, therefore, to clearly specify quantity, model number, color—either White (W), Ivory and Green (I. G.), Gray and White (G. W.), and whether oven is wanted on right (R) or left (L) hand side.

Equipment differs for natural, artificial and bottled gas. There are several kinds of bottled gas, such as Pyrofax, Blaugas, etc. Therefore, when ordering ranges, be sure to mention the kind of gas or the exact name of the bottled gas.

For absolute correctness, it is best to write the order out in full. Example: 1—No. 5741 Ivory and Green Right, equipped for natural gas, etc.

Telegraphic code may be used. Example: If No. 5741 Ivory and Green Right is wanted, just wire—"Transport one Georgian for Natural Gas."

NOTE: Ranges in special color combinations may be had at a net cost of 25% extra.

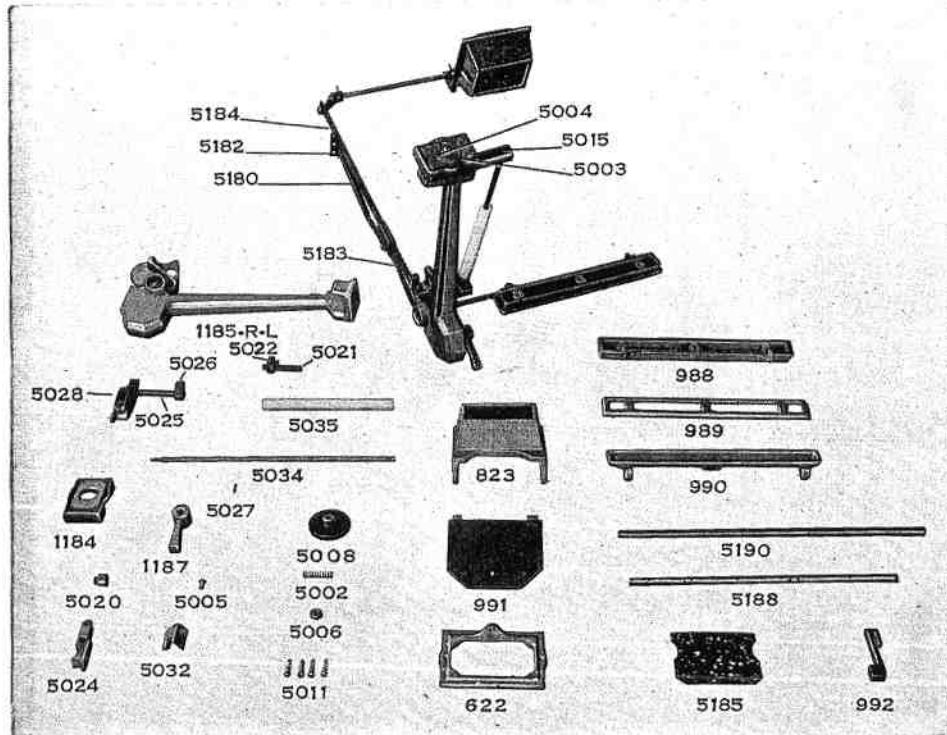
NOTE: Push button lighters are optional equipment. They may be installed separately or shipped assembled on Ranges when so ordered.

Telegraphic Code of Business Terms Frequently Used

The following codes provide for ease and economy in telegraphic communication. We suggest their use whenever possible.

Ship by freight at once	TRANSPORT
Ship by Electric car line at once	TRAVEL
Ship by Express at once	TRAFFIC
Add to our order	TRADE
Change our order to read	TRANSPOSE
Quote us price by wire on the following	TRANSMIT
Quote us price by letter on the following	TRANSCRIBE
Have you shipped our order	TESTIFY
Wire when you will ship our order	TELEVISION

CHAMBERS AUTOMATIC GAS RANGE

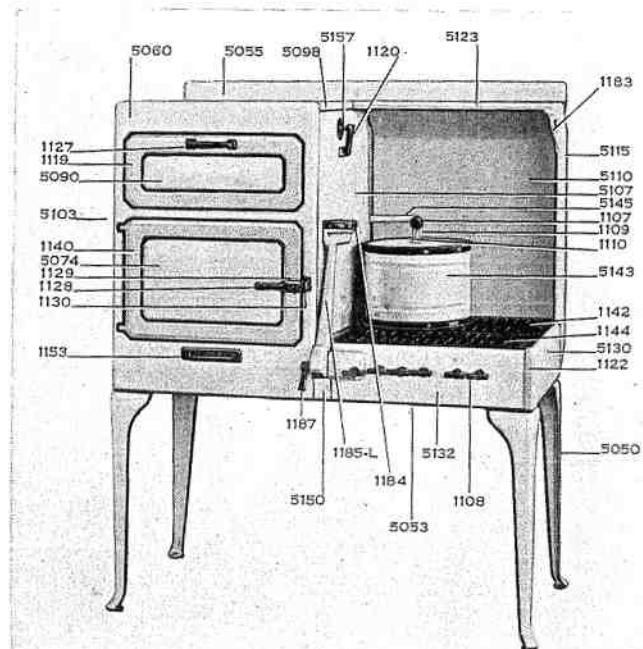


Autostat Parts for 5000 Series Ranges

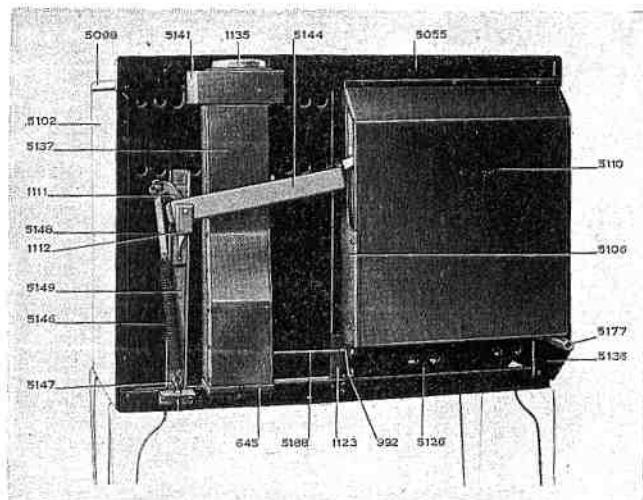
In ordering Autostat Parts always give STYLE and SERIAL NUMBER, whether RIGHT or LEFT Hand oven and COLOR of Range.

Part No.	Name of Part	Price	Part No.	Name of Part	Price
1184	Autostat Head.....	\$ 0.75	5014	Upper Lever Fulcrum Pin.....	.08
1185R	Main Autostat Frame for Right Hand Models	3.75	5015	Upper Lever Shield.....	.16
1185L	Main Autostat Frame for Left Hand Models	3.75	5016	Upper Lever Bushing.....	.30
1187	Autostat Valve Handle.....	.50	5017	Upper Lever Bushing Set Screw..	.04
5001R	Autostat assembled, including Main frame, head, dial, knob, etc., for Right Hand Models.....	10.00	5018	Spring Washer.....	.04
5001L	Autostat assembled, including Main frame, head, dial, knob, etc., for Left Hand Models.....	10.00	5019	Spring Washer Screw.....	.04
5002	Head Spring.....	.03	5020	Slip Stud10
5003	Dial Plate20	5021	Handle Shaft.....	.20
5004	Pointer15	5022	Dog Arm.....	.35
5005	Pointer Screw06	5023	Dog Arm Pin.....	.05
5006	Pointer Washer.....	.04	5024	Catch50
5007	Adjustment Screw60	5025	Lower Lever Shaft.....	.20
5008	Wheel20	5026	Lower Lever (Steel).....	.20
5009	Stop Screw.....	.04	5027	Lower Lever Pin.....	.08
5010	Stop Screw Bushing.....	.10	5028	Lower Lever (Malleable).....	.30
5011	Head Screws.....each	.04	5029	Roller Pin.....	.06
5012	Upper Lever.....	.20	5030	Roller12
5013	Upper Lever Pin.....	.08	5031	Oven Valve Connection.....	.16
			5032	Lower Lever Shield.....	.10
			5033	Lower Lever Pin.....	.08
			5034	Expansion Rod40
			5035	Expansion Rod Shield.....	.16
			5036	Small Autostat Spring Cover....	.08
			5037	Large Autostat Spring Cover....	.12

CHAMBERS AUTOMATIC GAS RANGE

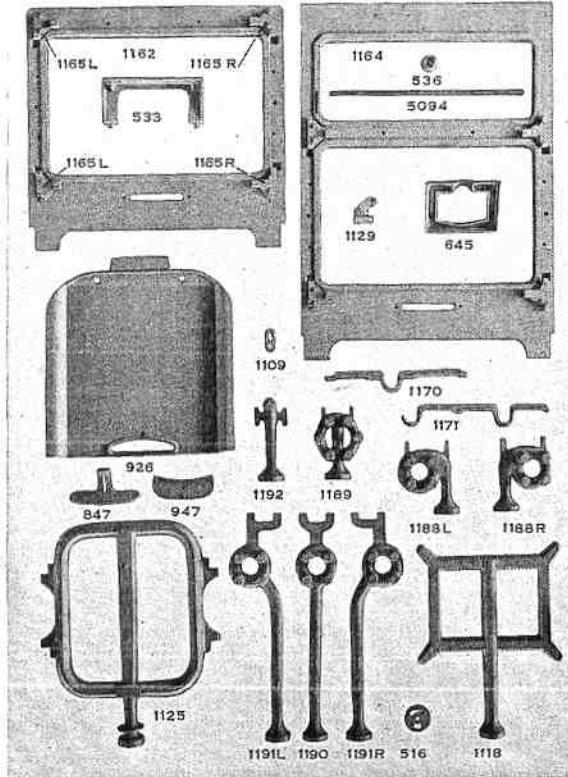


FRONT VIEW



BACK VIEW

CHAMBERS AUTOMATIC GAS RANGE



Repair Parts for 5000 Series Ranges

In ordering repairs always give both **STYLE** and **SERIAL NUMBER**, whether **RIGHT** or **LEFT** hand oven, and **COLOR** of Range.

Part No.	Name of Part	Price	Part No.	Name of Part	Price
516	Mixer Shutter with screw for all models	\$.20	1120	Broiler gas connection for 5741 and 5731 models	.50
533	Oven burner support	.50	1122	Burner box corner	.40
536	Broiler burner support for 5741 and 5731 models	.20	1123R	Rear cooking top bracket for all right-hand models	.50
622	Back damper flange	.35	1123L	Rear cooking top bracket for all left hand models	.50
645	Flue bottom	.75	1124	Oven burner for 5731 and 5231 models	2.50
823	Back vent box	.75	1125	Oven burner for 5741 and 5241 models	2.50
847	Flame shield	1.00	1126	Baffle plate for 5731 and 5231 models	4.00
926	Baffle plate for 5741 and 5241	4.00	1127	Broiler door handle for 5741 and 5731 models	.50
947	Baffle plate shield	.40	1128	Oven door handle	.50
988	Bottom damper box	.75	1129	Oven door handle post	.35
989	Bottom damper flange	.35	1130	Oven door keeper	.25
990	Bottom damper plate	.75	1135	Flue collar	.50
991	Back vent plate	.60	1138	Broiler burner for 5731 model	2.00
992	Damper lever	.25	1139	Oven door frame for 5731 and 5231 models	3.75
1107	Thermodome knob	.40	1140	Oven door frame for 5741 and 5241 models	3.75
1108	Valve handle	.50	1141	Back grate for 5731 and 5231 models	2.50
1109	Thermodome link	.25			
1110	Thermodome top plate	.35			
1111R	Thermodome spring connection	.40			
1111L	Thermodome spring connection	.40			
1112	Thermodome bracket	.50			
1117	Broiler door frame for 5731 model	3.00			
1118	Broiler burner for 5741 model	2.00			
1119	Broiler door frame for 5741 model	3.00			

CHAMBERS AUTOMATIC GAS RANGE



Part No.	Name of Part	Price	Part No.	Name of Part	Price
1142	Back grate for 5741 and 5241 models	2.50	5081	Broiler rack runners	.75
1143	Front grate for 5731 and 5231 models	2.50	5082	Back broiler lining for 5741 model	.75
1144	Front grate for 5741 and 5241 models	2.50	5083	Back broiler lining for 5731 model	.75
1153	Oven front window frame	.60	5084	Broiler top lining assembled for 5741 model	1.50
1161	Oven front for 5231 model	6.00	5085	Broiler top lining assembled for 5731 model	1.50
1162	Oven front for 5241 model	6.00	5086	Broiler pan for 5741 model	2.00
1163	Oven front for 5731 model	8.00	5087	Broiler pan for 5731 model	2.00
1164	Oven front for 5741 model	8.00	5088	Broiler pan rack for 5741 model	.25
1165	Hinge lug Right and Left	.20	5089	Broiler pan rack for 5731 model	.25
1170	Burner rest for front burner for 5731 and 5231 models	.60	5090	Broiler door panel for 5741 model	1.25
1171	Burner rest for front burner for 5741 and 5241 models	.75	5091	Broiler door panel for 5731 model	1.25
1183	Canopy bracket for 5741 and 5731 models	1.25	5092	Broiler door lining for 5741 model	.60
1188R	Front burner curved Right for 5731 and 5231 models	1.75	5093	Broiler door lining for 5731 model	.60
1188L	Front burner curved Left for all 5731 and 5231 models	1.75	5094	Broiler burner support rod for 5741 model	.20
1189	Front burner straight for all models	1.50	5095	Broiler burner support rod for 5731 model	.20
1190	Back burner straight for all models	2.25	5096	Broiler door hinge rod for 5741 model	.20
1191R	Back burner curved Right for 5741 and 5241 models	2.50	5097	Broiler door hinge rod for 5731 model	.20
1191L	Back burner curved Left for 5741 and 5241 models	2.50	5097A	Broiler door complete with handle for 5741 model	5.75
1192	Simmer burner for 5741 and 5241 models	1.00	5097B	Broiler door complete with handle for 5731 model	5.75
5040	Complete set cooking top burners and burner rest for 5741 and 5241 Right models	9.50	5098	Plain top for 5741 model	4.00
5041	Complete set cooking top burners and burner rest for 5741 and 5241 Left models	7.10	5099	Plain top for 5731 model	4.00
5042	Complete set cooking top burners and burner rest for 5731 and 5231 Right models	7.10	5100	Plain top for 5241 model	4.00
5043	Complete set cooking top burners and burner rest for 5731 and 5231 Left models	7.10	5101	Plain top for 5231 model	4.00
5050	Legs	each	5102	Outside oven splasher for 5741 and 5731 Right models	3.00
5051	Drip pan runner (long)	.15	5103	Outside oven splasher for 5741 and 5731 Left models	3.00
5052	Drip pan runner (short)	.15	5104	Outside oven splasher for 5241 and 5231 Right models	2.50
5053	Drip tray for 5741 and 5241 models	2.00	5105	Outside oven splasher for 5241 and 5231 Left models	2.50
5054	Drip tray for 5731 and 5231 models	2.00	5106	Inside oven splasher for 5741 and 5731 Right models	3.50
5055	Balustrade for 5741 model	2.00	5107	Inside oven splasher for 5741 and 5731 Left models	3.50
5056	Balustrade for 5731 model	2.00	5108	Inside oven splasher for 5241 and 5231 Right models	2.50
5057	Balustrade for 5241 model	1.25	5109	Inside oven splasher for 5241 and 5231 Left models	2.50
5058	Balustrade for 5231 model	1.25	5110	Back splasher for 5741 model	3.75
5059	Steel front for 5741 Right model	6.00	5111	Back splasher for 5731 model	3.75
5060	Steel front for 5741 Left model	6.00	5112	Back splasher for 5241 model	2.75
5061	Steel front for 5731 Right model	6.00	5113	Back splasher for 5231 model	2.75
5062	Steel front for 5731 Left model	6.00	5114	Canopy end for 5741 Right model	2.00
5063	Steel front for 5241 Right model	5.00	5115	Canopy end for 5741 Left model	2.00
5064	Steel front for 5241 Left model	5.00	5116	Canopy end for 5731 Right model	2.00
5065	Steel front for 5231 Right model	5.00	5117	Canopy end for 5731 Left model	2.00
5066	Steel front for 5231 Left model	5.00	5118	Cooking top back splasher bracket for 5241 Right model	1.75
5067	Inside oven bottom for 5741 and 5241 models	1.25	5119	Cooking top back splasher bracket for 5241 Left model	1.75
5068	Inside oven bottom for 5731 and 5231 models	1.25	5120	Cooking top back splasher bracket for 5231 Right model	1.75
5069	Oven rack runners	each	5121	Cooking top back splasher bracket for 5231 Left model	1.75
5070	Oven runner spreader for 5741 and 5241 models	.35	5122	Canopy top shelf for 5741 Right model	3.00
5071	Oven runner spreader for 5731 and 5231 models	.35	5123	Canopy top shelf for 5741 Left model	3.00
5072	Oven racks for 5741 and 5241 models	.35	5124	Canopy top shelf for 5731 Right model	3.00
5073	Oven racks for 5731 and 5231 models	.35	5125	Canopy top shelf for 5731 Left model	3.00
5074	Oven door panel for 5741 and 5241 models	1.25	5126	Burner box for 5741 and 5241 Right models	4.00
5075	Oven door panel for 5731 and 5231 models	1.25	5127	Burner box for 5741 and 5241 Left models	4.00
5076	Oven door lining for 5741 and 5241 models	1.25	5128	Burner box for 5731 and 5231 Right models	4.00
5077	Oven door lining for 5731 and 5231 models	1.25	5129	Burner box for 5731 and 5231 Left models	4.00
5078	Oven door hinge rod	.15	5130	Burner box end panel	1.50
5078A	Oven door complete with handle and flame shield for 5741 and 5241 models	8.50	5131	Burner box front panel for 5741 and 5241 Right models	2.00
5078B	Oven door complete with handle and flame shield for 5731 and 5231 models	8.50	5132	Burner box front panel for 5741 and 5241 Left models	2.00
5079	Side broiler linings (Right)	1.00	5133	Burner box front panel for 5731 and 5231 Right models	2.00
5080	Side broiler linings (Left)	1.00	5134	Burner box front panel for 5731 and 5231 Left models	2.00
			5135	Front sheet metal pipe clip	.25



Part No.	Name of Part	Price	Part No.	Name of Part	Price
5136	Rear lead pipe clip.....	.20	5168	Manifold complete less valves for	
5137	Flue for 5741 and 5731 Right models.....	1.00	5169	5231—Left model.....	2.00
5138	Flue for 5741 and 5731 Left models	1.00	5170	Cooking top manifold less valves for 5741—Right model.....	.50
5139	Flue for 5241 and 5231 Right models.....	1.50	5171	Cooking top manifold less valves for 5741—Left model.....	.50
5140	Flue for 5241 and 5231 Left models	1.50	5172	Cooking top manifold less valves for 5731—Right model.....	.50
5141	Flue draft deflector for 5741 and 5731 models.....	1.00	5173	Cooking top manifold less valves for 5731—Left model.....	.50
5143	Thermodome.....	7.00	5174	Cooking top manifold less valves for 5241—Right model.....	.50
5144	Thermodome arm for all Right hand models.....	2.00	5175	Cooking top manifold less valves for 5241—Left model.....	.50
5145	Thermodome arm for all Left hand models.....	2.00	5176	Cooking top manifold less valves for 5231—Right model.....	.50
5146	Thermodome spring.....	.30	5177	Cooking top manifold less valves for 5231—Left model.....	.50
5147	Thermodome spring eye bolt.....	.10	5178	Manifold lead pipe.....	.35
5148	Thermodome spring rod.....	.20	5179	Oven manifold pipe.....	.25
5149	Thermodome supporting column.....	1.25	5180	Broiler manifold for 5741 and 5731 models.....	.60
5150	Filler plate.....	.20	5181	Damper closing spring.....	.10
5151	Oven valve for all Right hand models.....	.60	5182	Valve closing spring.....	.10
5152	Open valve for all Left hand models.....	.60	5183	Spring holder.....	.10
5153	Broiler valve.....	.60	5184	Damper connecting link.....	.40
5154	Front burner valve.....	.50	5185	Damper side rod.....	.75
5155	Back burner valve.....	.50	5186	Paddle shield.....	.20
5156	Simmer valve.....	.50	5188	Back damper shaft for 5741 and 5241 models.....	.20
5157	Nipple for broiler valve.....	.16	5189	Back damper shaft for 5731 and 5231 models.....	.20
5158	Brass spud for simmer valve.....	.04	5190	Bottom damper shaft for 5741 and 5241 models.....	.20
5159	Adjustable cap for regular valve	.06	5191	Bottom damper shaft for 5731 and 5231 models.....	.20
5160	Broiler valve extension.....	.20	5201	Rutz lighter.....	1.40
5161	Manifold complete less valves for 5741—Right model.....	2.00	5203	Shoot-a-lite gun.....	.45
5162	Manifold complete less valves for 5741—Left model.....	2.00	5204	Shoot-a-lite gun refills..... doz.	.90
5163	Manifold complete less valves for 5731—Right model.....	2.00	5210	Leg rests— $\frac{3}{4}$ "—set of four.....	.60
5164	Manifold complete less valves for 5731—Left model.....	2.00	5211	Leg extensions— $2\frac{1}{2}$ "—set of four	2.00
5165	Manifold complete less valves for 5241—Right model.....	2.00	5212	Leg extensions—4"—set of four..	2.00
5166	Manifold complete less valves for 5241—Left model.....	2.00	5213	Leg extensions—5"—set of four..	2.00
5167	Manifold complete less valves for 5231—Right model.....	2.00			

How to Order Repair Parts

In ordering repair parts be sure to state plainly the **STYLE** and **SERIAL NUMBER**, whether **RIGHT** or **LEFT**-hand oven and **COLOR** of Range.

The above information is very necessary as a great many similar parts are not interchangeable. Likewise part changes in construction or design may occur, so if the above is complied with the proper part will always be shipped.

If it is not possible or convenient to order parts wanted by number, then give description of part, or penciled drawing, at the same time giving the Style and Serial Num-

ber, color of range, and whether Right or Left-hand oven.

This list of repair parts is for 5000 Series Ranges only.

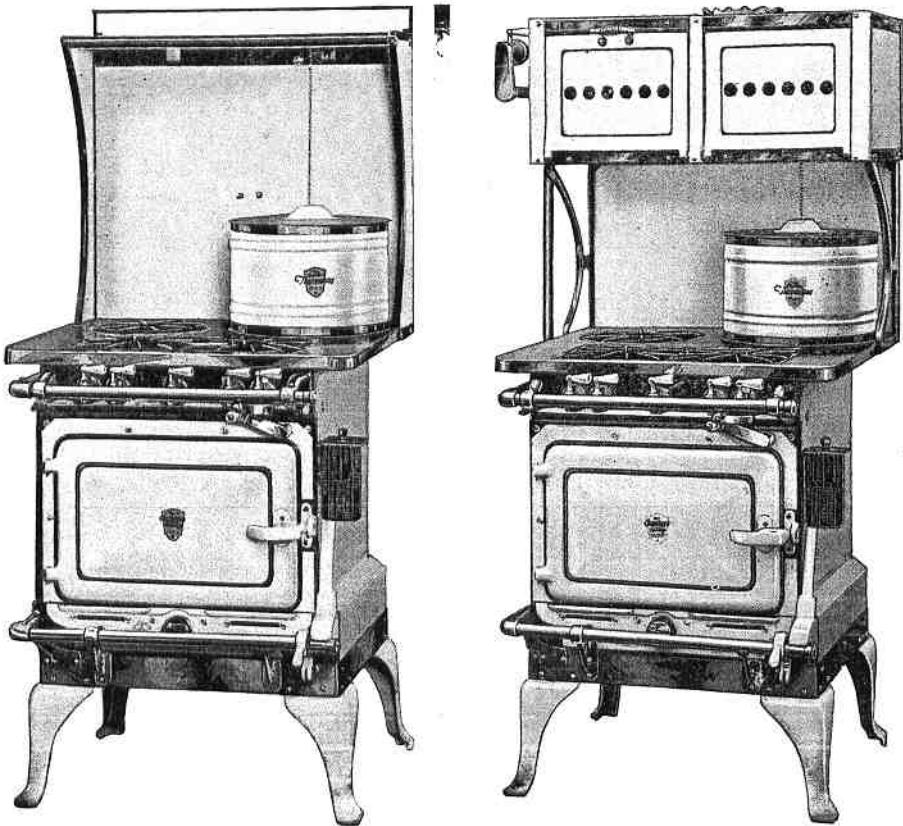
If parts are wanted for older style ranges such as the 4000, 3000, 2000 or 9000 series Models, you may order similar part "by name only." With the Style, Serial Number, Color, and Right or Left oven information, the correct part will be shipped.

Parts for the Chambers Autostat may be found on the page showing "Autostat Parts for 5000 Series Range."



The models of the Chambers Automatic Gas Range shown on the following pages are designed especially for very small and very large kitchens.

CHAMBERS AUTOMATIC GAS RANGE

*Model 4141—White*

This range is convenient for small kitchens or apartments. It may be had in three standard color combinations: White (as illustrated), Gray and White, and Ivory and Green. It is equipped with an insulated oven, Autostat, either one or two Thermodomestes, four burners and a simmer. Oven size, 12 x 19 x 17 $\frac{1}{4}$ ". Cooking top, 29 x 26", and Cooking top height, 35". Gross dimensions: Width, 29"; Depth, 31"; Height, 62".

Model 4141—White (as illustrated) . . . Code—FABRIC
 Model 4141 — Ivory and Green Code—FAIRY
 Model 4141 — Gray and White Code—FALCON
 Shipping weight 460 lbs.

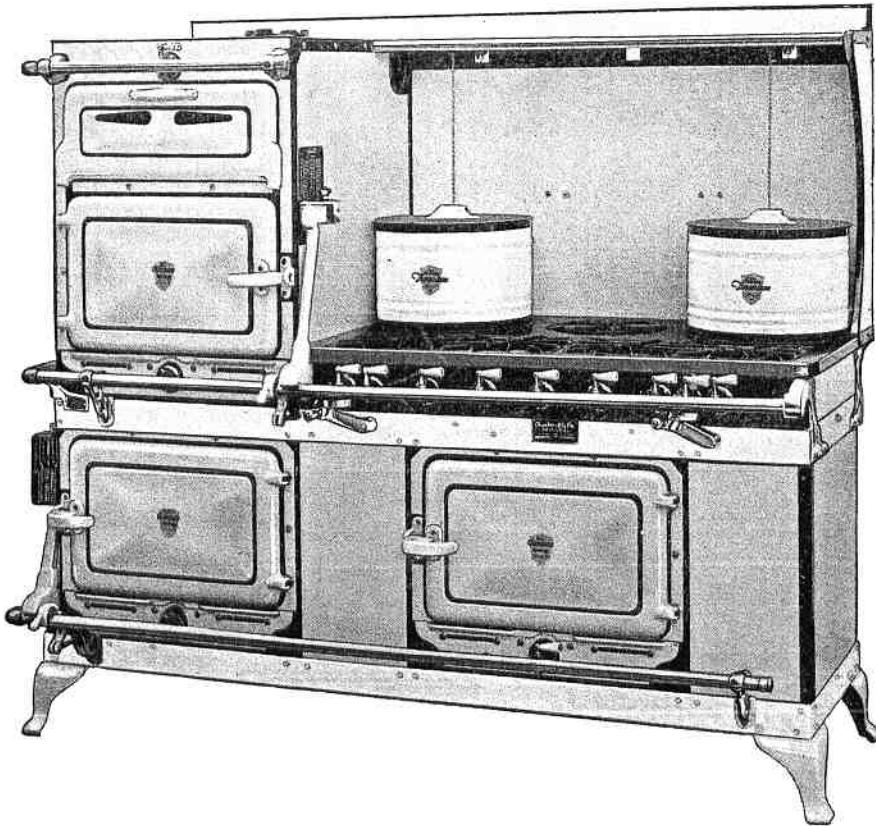
Model 4541—White

A wonderful Model for apartments or small kitchens where a full size range with Broiler is desired. The three standard color combinations are: White (as illustrated), Gray and White, and Ivory and Green. It is equipped with an insulated oven, Autostat, Broiler above, Thermodome, four top burners, and a Simmer. The Thermodome when raised is concealed in canopy opposite broiler. Oven size, 12 x 19 x 17 $\frac{1}{4}$ ". Broiler 8 x 12 x 16". Cooking top 29 x 26", and Cooking top height, 35". Gross dimensions: Width, 30"; Depth, 32 $\frac{1}{2}$ "; Height, 64".

Model 4541—White (as illustrated) . . . Code—FASHION
 Model 4541 — Ivory and Green Code—FANTOM
 Model 4541 — Gray and White Code—FAUST
 Shipping weight 560 lbs.

CHAMBERS

AUTOMATIC GAS RANGE



Model 4972—White Left

GENERAL DIMENSIONS

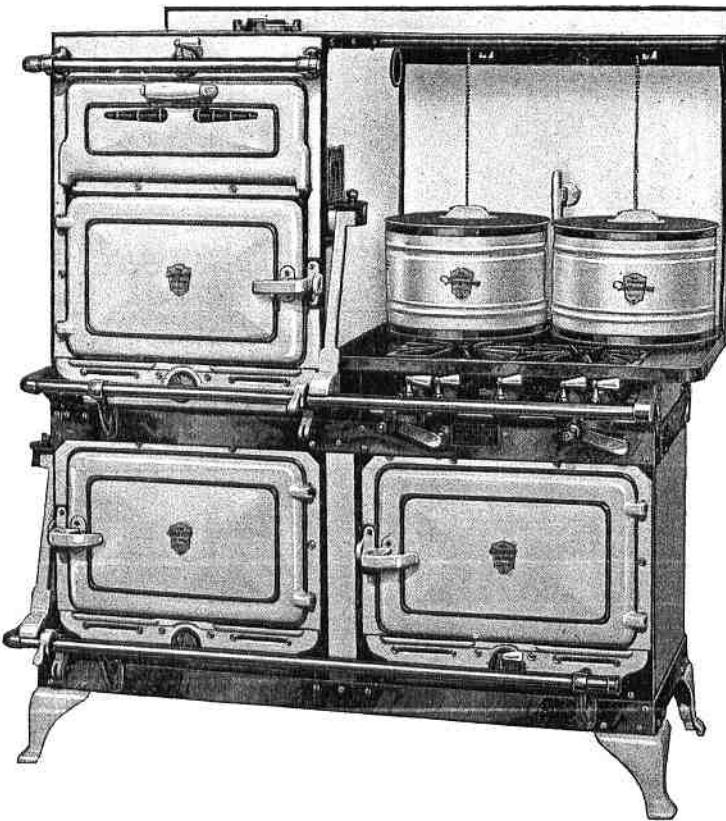
	HEIGHT	WIDTH	DEPTH
EXTREME	61"	67"	31"
BAKING OVEN	12"	19"	17 $\frac{1}{4}$ "
BROILER	7"	19"	17 $\frac{1}{4}$ "
COOKING TOP		46"	26"
HEIGHT OF COOKING TOP FROM FLOOR			33"
HEIGHT OF BASE FROM FLOOR			6"
SHIPPING WEIGHT			1050 lbs.

A splendid model designed to meet the demand for a large-size range big enough for easily serving a large family or a number of guests. Three standard color combinations are available: White (as illustrated), Gray and White, and Ivory and Green. It is equipped with two insulated ovens, two Autostats, a large warming closet under the cooking top, broiler, two Thermodes, seven top burners, and two simmers.

Model 4972—White Right	Code—FUTURIST
Model 4972—White Left (as illustrated)	Code—FLAMINGO
Model 4972—Ivory and Green Right	Code—FLOWER
Model 4972—Ivory and Green Left	Code—FOCUS
Model 4972—Gray and White Right	Code—FORMULA
Model 4972—Gray and White Left	Code—FRANKLIN

CHAMBERS

AUTOMATIC GAS RANGE



Model 4942—White Left

GENERAL DIMENSIONS

	HEIGHT	WIDTH	DEPTH
EXTREME	61"	54"	31"
BAKING OVEN	12"	19"	17 $\frac{1}{4}$ "
BROILER	7"	19"	17 $\frac{1}{4}$ "
COOKING TOP		29"	26"
HEIGHT OF COOKING TOP FROM FLOOR			33"
HEIGHT OF BASE FROM FLOOR			6"
SHIPPING WEIGHT			950 lbs.

This range offers all the refinements of a large-sized appliance. It may be had in three standard color combinations: White (as illustrated), Gray and White, and Ivory and Green. It is equipped with two insulated ovens, two Autostats, broiler, two Thermodomestes, four top burners, a simmer, and a large warming closet located below cooking top.

It may be had with three insulated ovens and three Autostats. (Price upon request).

Model 4942—White Right	Code—FIRMAMENT
Model 4942—White Left (as illustrated)	Code—FEAST
Model 4942—Ivory and Green Right	Code—FEATURE
Model 4942—Ivory and Green Left	Code—FEDERAL
Model 4942—Gray and White Right	Code—FIGURE
Model 4942—Gray and White Left	Code—FLAG

CHAMBERS



Terms

TERMS: Unless otherwise quoted, 2% discount for cash in ten days, net cash thirty days from date of invoice.

All goods shipped F.O.B. Shelbyville, Indiana, or warehouse at additional cost when so ordered.

All orders accepted by the Chambers Manufacturing Company are contingent upon strikes, accidents, acts or demands of the United States Government upon us, railroads, war, public enemy, or inability to secure materials, or any other cause beyond our control.

All quotations and prices are subject to change without notice.

Ranges or other merchandise returned, except by written agreement will not be accepted.

No Ranges are sent on consignment.

Shipments

In the absence of special shipping instructions, we will use our best judgment in the choice of route for making quickest delivery at the lowest freight rate.

Merchandise delivered to the transportation company becomes the property of the purchaser and our responsibility for loss or damage ceases. The Transportation Company is responsible for its safe delivery.

We will gladly trace shipments or assist in preparing claims.

Payment of invoices will not be subject to arrival or non-arrival of goods at destination or to claims for damage of goods still in the hands of the transportation company.

Breakage and Freight Overcharges

Chambers Ranges are unusually well and heavily crated with the best of material and delivered to the transportation company in good order. Our responsibility then ceases.

On arrival of ranges have them carefully inspected for damage, or shortage, removing paper from crate so that all parts of ranges can be seen and if any damage is discovered, have notation of such made by agent on the freight bill before removing ranges from depot.

If ranges are accepted in apparent good order but upon uncrating are found to be damaged, call freight agent at once for inspection. It is then possible to have a "concealed damage claim" filed.

Freight bills should be audited for overcharges and claim for any differential then taken up with your agent.

Claims should be made promptly. Transportation companies will not consider a claim unless presented within six months from date of delivery.

Any just claim will be paid. Settlements sometimes are slow because the claim may have to be passed on by two or more transportation companies.

CHAMBERS



AUTOMATIC

GAS RANGE

What Dealers Think of Chambers Ranges

"... Of course, we had the good reputation of your product but against us we had the six months' strike with all of thirty thousand people out of work, and I regret to say—decreasing population. We sold during last year 462 Chambers Ranges—all at full regular price. Our record for 1927 was 410. We believe that any other community has possibilities relatively just as good, but success will not come to those people who think 'price' first. We have to sell on results and prove the results and that is about the story."

E. A. JENNINGS, *President*,
C. F. WING COMPANY,
New Bedford, Mass.,

"I wish to take this opportunity to express my appreciation for the wonderful assistance given us by your Company in putting on a Chambers Range campaign at Alpena and Sault Ste. Marie, Michigan. I only wish it were possible to build up an organization of men and women who are so completely sold on their own company and product, and can so ably put it over to the customer as was done by your Mr. Light and Mrs. Wyers. Again thanking you for your co-operation in assisting us to meet the electric competition we were up against, I am,"

Yours very truly,

WM. J. TENBUSCH, *General Sales Mgr.*,
MICHIGAN FEDERATED UTILITIES,
Plymouth, Mich.

"The reason we try so hard to sell Chambers Ranges with Pyrofax gas is because we have no trouble whatsoever in satisfying our customers as to the cost of operation. The writer lives in a town with a population of approximately 220,000 and with 122 competitors. We feel as though we have been very successful, having sold approximately 1600 Chambers Ranges. Out of the 110 Pyrofax customers that we have, 99 of that number use Pyrofax gas with a Chambers Range."

J. G. KOLBE,
Richmond, Va.

"I have supervised the sale of gas merchandise on properties where electric competition was of the worst and can attribute the success of selling and retaining customers to the Chambers line almost exclusively. It is my opinion that there is no other range on the market at the present time, except the Chambers, that can successfully meet electric competition."

L. H. STRATFORD, *Commercial Manager*,
PUBLIC UTILITIES CONSOLIDATED CORP.,
Pocatello, Idaho.

"I feel that the Great Falls Gas Company is one of the few Companies which has made a complete success of killing competition, and it is due in a large measure to meeting this competition on their own grounds and with their own arguments. I do not believe it is possible to accomplish such results with any other range now manufactured outside of the Chambers. We have been able to give our consumers all of the automatic features boasted by electric ranges, and in addition, a heavier and better constructed range, as well as one that will do better and quicker work."

A. H. SIKES, *Manager*,
GREAT FALLS GAS COMPANY,
Great Falls, Mont.

CHAMBERS

AUTOMATIC GAS RANGE



What Users Think of Chambers Ranges

"The economic responsibility which a housewife assumes when she undertakes the job of managing a home, demands that she seek value in the choice of equipment. I was most anxious in selecting a range to be sure that it would be efficient; that it would be as easy as possible to care for; and that it would be durable so that the investment of money may not be repeated soon. Long acquaintance with stoves and a final careful analysis made my choice the Chambers Range. Now after several months of daily use, I find that my selection is wise."

MRS. FLORENCE BUSSE SMITH,
(Formerly Head of Foods and Nutrition
Dept. at Iowa State College. Now Edi-
tar Indiana Home Economics Assn.)

"The Chambers Ranges installed in all seventy kitchenette apartments of this building, have proved exceptionally satisfactory for the past eight years. Our guests consider the Chambers Range very easy to operate and unexcelled in the proper, efficient preparation of foods."

S. KAUFMAN, Manager,
The Kemper-Lane Apartments,
Cincinnati, Ohio.

"I use a Chambers Range with Pyrofax gas in my cottage at Madison, Conn. From June 9th to July 29th, one tank of Pyrofax gas was used during which time 773 meals were served. It is not too much to say that neighbors with ordinary gas ranges utilize one to two tanks per month."

MILDRED MADDACKS BENTLEY,
Director Delineator Home Institute.

"Cooking by retained heat is perfectly logical and scientifically correct. The method is as logical as applying insulation to refrigeration. In my opinion housewives of the nation who appreciate health, comfort and convenience, should adopt this method of cooking."

DR. LEE DE FOREST,
(Inventor of the Radio Tube)

"The Chambers Range has cut in half my bill for gas for cooking purposes. I am particularly enthusiastic over the Thermodome feature of the stove. Vegetables are prepared deliciously with never over ten minutes consumption of gas, and without the danger of the water boiling away and the vegetables being burned."

MRS. HARVEY W. WILEY,
Washington, D. C.

"Our past experience with Chambers Ranges has proven the superiority of the food cooked as compared to the ordinary range, to say nothing of the gas saving, food saving and a saving of loss of time."

ST. VINCENT'S HOSPITAL,
Los Angeles.
Sisters of Charity.

CHAMBERS



Prominent Owners of Chambers Ranges

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F. M. Crosby, <i>Washburn-Crosby Flour Company</i>	Minneapolis, Minn.
Amelita Galli Curci, <i>Grand Opera Singer</i>	Great Neck, L. I.
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Mary L. Matthews, <i>Dean H. E. School, Purdue</i>	Lafayette, Ind.
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W. A. Reynolds, <i>Sales Manager J. C. Penney</i>	Larchmont, N. Y.
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Florence Busse Smith, <i>Editor Ind. Home Econ. Assn.</i>	Porter, Ind.
John B. Stetson III, <i>John B. Stetson Company</i>	Philadelphia, Pa.
F. Stranahan, <i>Pres. Champion Spark Plug Co.</i>	Toledo, Ohio
A. O. Swink, <i>Pres. Atlantic Life Ins. Co.</i>	Richmond, Va.
Dr. Harvey W. Wiley, <i>Father of Pure Food Laws</i>	Washington, D. C.
 Oakridge Country Club	Minneapolis, Minn.
Prestwould Apartments, 61 ranges	Richmond, Va.
Spink Apartments, 60 ranges	Indianapolis, Ind.
St. Vincent's Hospital	Los Angeles, Calif.
Terrace Arms Apartments, 70 ranges	Mt. Vernon, N. Y.
University Gardens, 30 ranges	Great Neck, L. I.
 Burler University, <i>Home Economics Department</i>	Indianapolis, Ind.
Columbia University, <i>Home Economics Department</i>	New York City
Indiana University, <i>Home Economics Department</i>	Bloomington, Ind.
Iowa State University, <i>Home Economics Department</i>	Ames, Iowa
Purdue University, <i>Home Economics Department</i>	Lafayette, Ind.
Syracuse University, <i>Home Economics Department</i>	Syracuse, N. Y.
University of Illinois, <i>Home Economics Department</i>	Champaign, Ills.
University of Texas, <i>Home Economics Department</i>	Austin, Texas
University of Wisconsin, <i>Home Economics Department</i>	Madison, Wisc.
 ... and 200,000 others ...	